

# EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 02027936  
PUBLICATION DATE : 30-01-90

APPLICATION DATE : 14-07-88  
APPLICATION NUMBER : 63176093

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INT.CL. : A21D 4/00 A21D 6/00

TITLE : PRESERVATION OF FROZEN BREAD DOUGH

ABSTRACT : PURPOSE: To perform refrigeration storage of fermented and frozen bread dough over a long period by storing the dough in a CO<sub>2</sub>-enriched atmosphere in frozen state thereby suppressing the release of dissolved CO<sub>2</sub> gas from the frozen bread dough.

CONSTITUTION: A frozen bread dough fermented and frozen by conventional method is stored in a freezing chamber having CO<sub>2</sub>-enriched atmosphere generated by dry ice, etc. As an alternative method, a proper number of frozen bread dough blocks are packaged with a gas-barrier packaging material such as film and stored in a CO<sub>2</sub>-enriched atmosphere e.g., by sealing CO<sub>2</sub> gas into the package. The atmosphere in the package may be maintained under nearly normal pressure while keeping the CO<sub>2</sub> gas concentration in the package to be higher than the CO<sub>2</sub> concentration in air. The dough can be preserved over a long period without causing the deterioration of the quality by this process.

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